

THREE PICTURES OF Corby Bros'. New Process Mixer and Art of Making Dough

(Patented July 18, 1899.) (No. 629,239.)

Why We Print These Pictures

These pictures may not convey a great deal to you at first glance, but if you will examine them closely and read our explanation you will find they play a most important part in the making of the bread that contains the most bodily nourishment---the bread that you yourself should eat, and the only bread that you should give to your growing children.

We speak with authority, for it is the consensus of opinion among the greatest bread bakers in the world that every modern method for the making of bread was originated in the Corby Bakery.

Gluten is that element in bread that builds bone and muscle. The more digestible gluten the bread contains the more good it will do you and the more strength and nourishment you will get out of it.

Gluten is developed during the mixing process by the breaking up of starch cells and the combining of gliadin and glutenien.

This Corby Bread Mixing Machine, which we illustrate, will develop more gluten in bread than any other method in use.

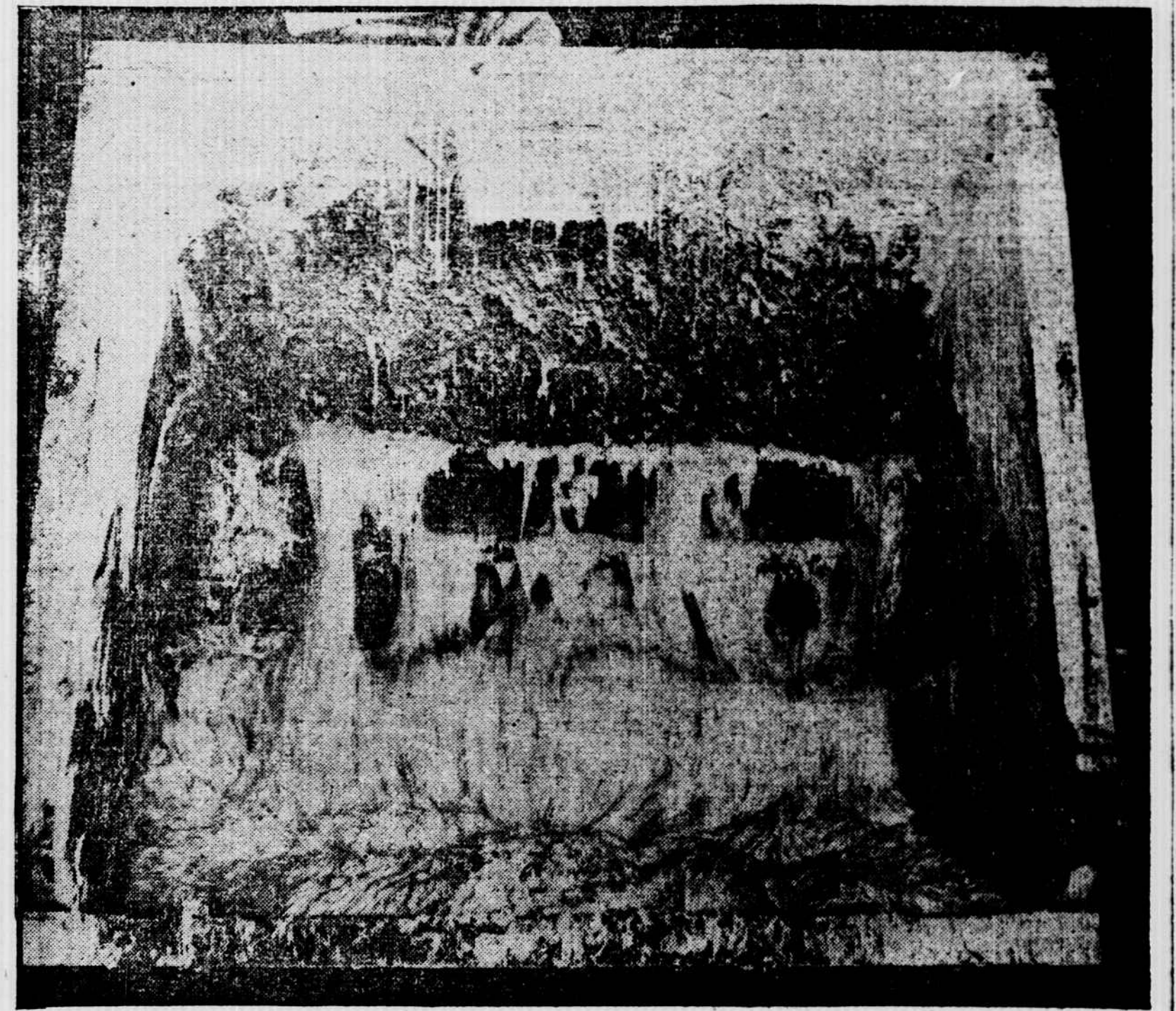
The thoroughness of this mixer will be realized by this fact. If you take a barrel of flour and use half of it in making dough mixed in the Corby mixer, and the other half in making dough by any other process ever invented, the dough made by the Corby process will contain 20 per cent more gluten than the other.

It is difficult to show in a photograph the stages in the Corby process of dough mixing. It is harder still to obtain good results when these are reproduced in a newspaper. It is impossible, for instance, to show the spotless cleanliness of the machine and its surroundings in the Corby Bakery. But we believe even this crude demonstration will bring home to you one more step in the production of the world's best baked bread.

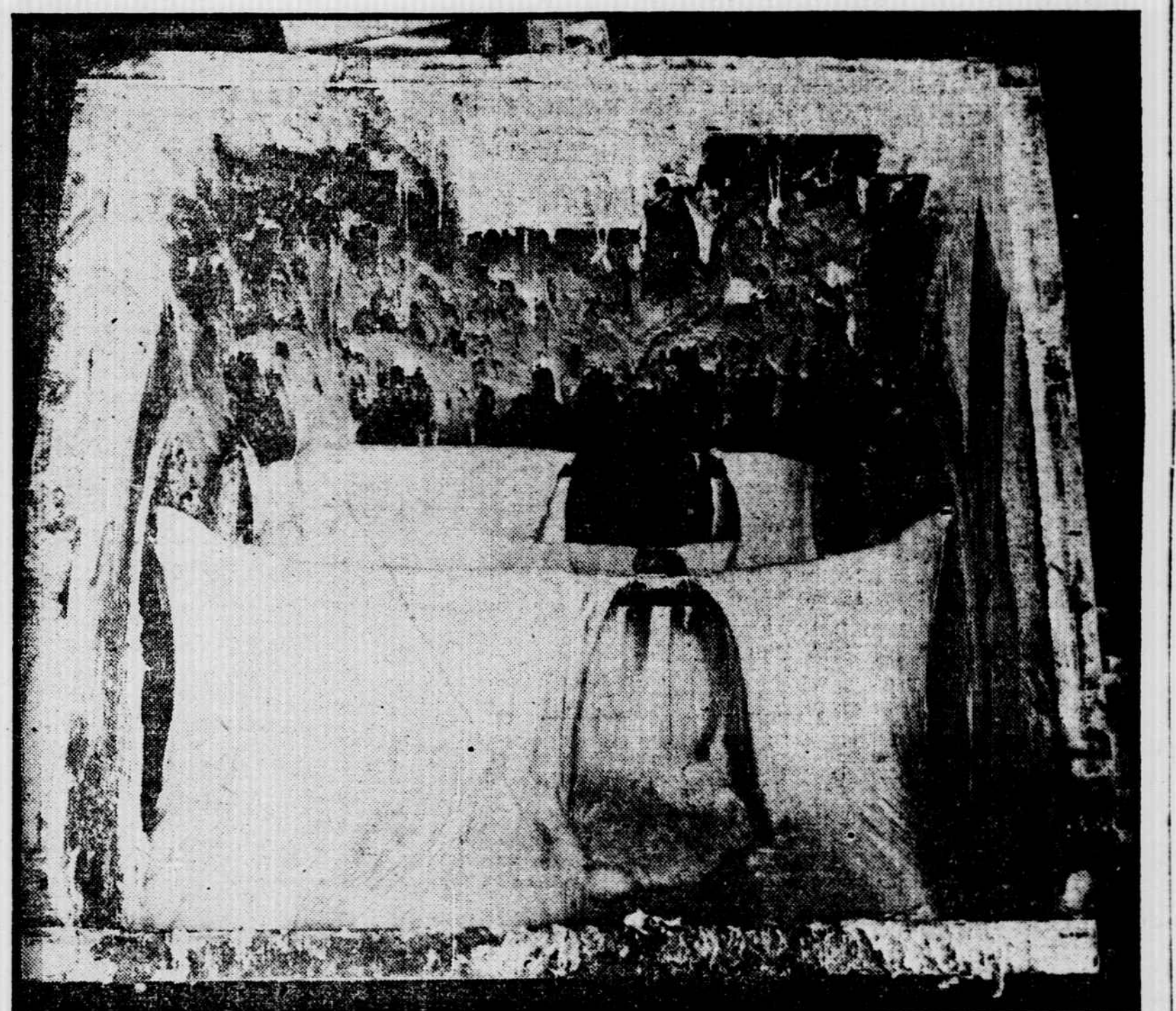
Bread is the most important food you place on your table. You can afford to buy only the best.

Corby's Mother's Bread 100 Per Cent Pure

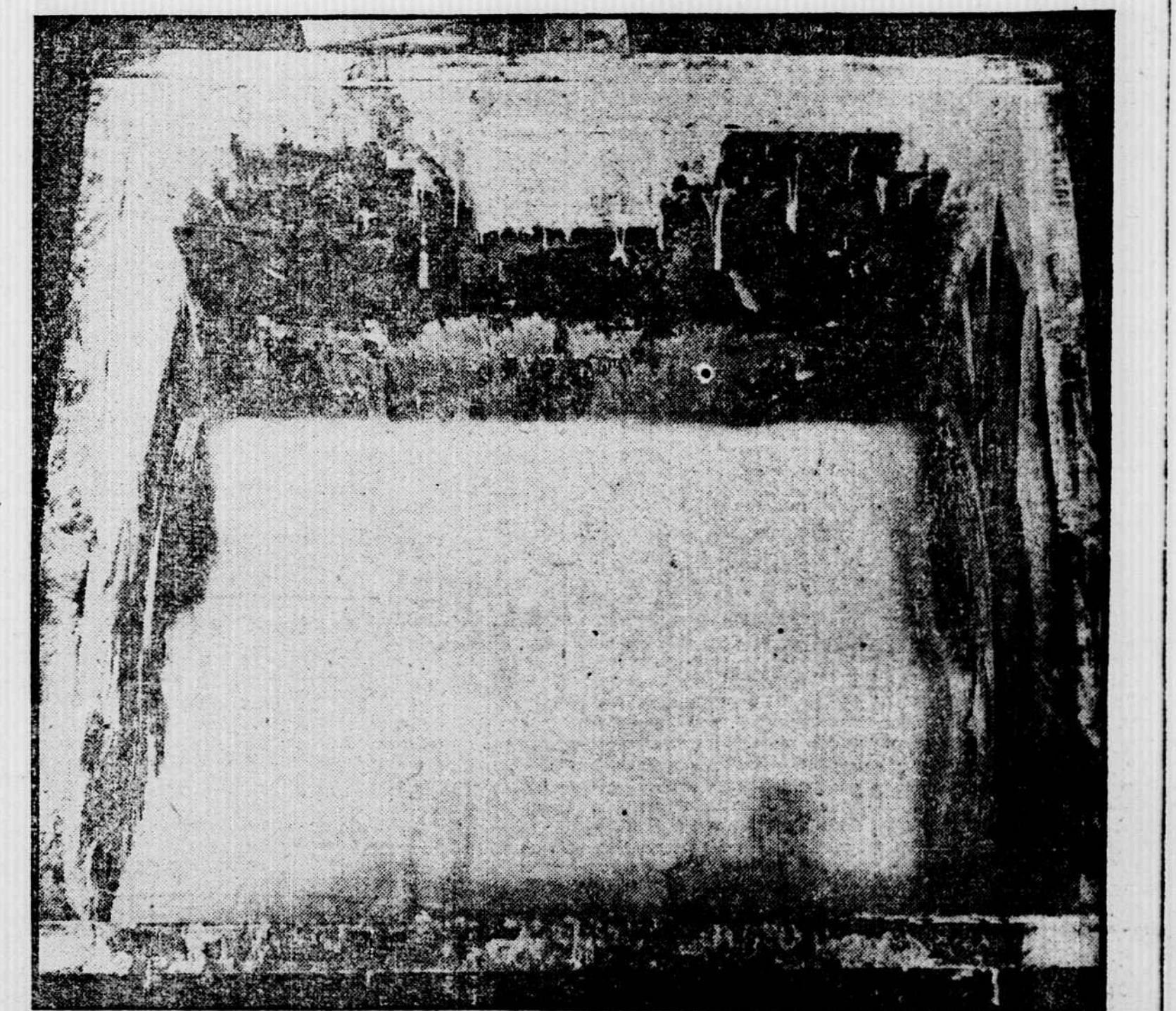
**"Costs No More Than the Ordinary Kind"
Delivered Hot---Three Times Daily---At All Grocers'**



No. 1--The interior of the Corby Dough Mixer after two minutes of operation. The ingredients are just in the first stages of coalition.



No. 2--The interior of the Corby Dough Mixer after 12 minutes of operation. Notice that the texture is becoming smoother and thoroughly mixed.



No. 3--The interior of the Corby Dough Mixer after 25 minutes of operation. Now the mass of dough has been whipped and stretched into a creamy, velvety smoothness, and all the starch cells broken, so the full value of the gluten is developed.